

Fluffy Cocoa Frosting

This is a very good chocolate frosting from the Hershey's Cookbook.

TWO-LAYER CAKE

1/2 cup butter, softened

dash of salt

3/4 cup unsweetened cocoa

4 cups confectionery sugar, sifted

1 tsp. vanilla

1/3 to 1/2 cup evaporated milk, chilled



In large mixing bowl combine butter with salt and cocoa.

Mix at medium speed of electric mixer until well blended.

Turn mixer to low and gradually add confectionery sugar; add vanilla.

When blended, pour milk into mixture beating slowly until well blended.

Turn mixer to high and beat until light and fluffy.

More evaporated milk can be added until frosting is of spreading consistency.